

20-Min: Spanish-Style Shrimp Sauté

with Spinach & Garlicky Croutons



20-30min



2 Servings

If you close your eyes, you may imagine yourself in the south of Spain, at a tapas bar, sipping sherry and eating the iconic Gambas al Ajillo (garlic shrimp)—the inspiration behind this delicious dish. Here, we've added a bit of spinach to lend a mineral freshness, and garlic croutons to sop up all of the luscious juices. Cook, relax, and enjoy!

What we send

- 2 ciabatta rolls ¹
- 1 lemon
- ¼ oz smoked paprika
- 5 oz baby spinach
- ½ lb pkg shrimp ^{2,17}
- garlic

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Shellfish (2), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 0kcal



1. Toast ciabatta

Preheat broiler with top rack 4–6 inches from heat source. Slice ciabatta into ½-inch thick pieces on the diagonal, and brush both sides lightly with oil. Arrange on a rimmed baking sheet and broil, turning once, until golden and crisp, 2-3 minutes (watch closely as broilers vary).



4. Sauté shrimp

Heat 2 tablespoons oil and sliced garlic in a large skillet over high. Cook, stirring, until just beginning to brown, about 1 minute. Add shrimp and cook, stirring occasionally, until pink and just curled but not browned, 1-2 minutes.



2. Make garlic croutons

Peel 2 large cloves garlic. Halve 1 clove, then use the cut-sides of the garlic to rub the surfaces of the toasted bread to impart flavor.



5. Finish & serve

Add spinach; toss until it just begins to wilt. Add lemon juice and ¼ cup water and bring just to a boil. Remove from heat immediately and season with salt and pepper. Arrange 2 or 3 garlic croutons in each bowl or on each plate. Spoon shrimp, spinach, and pan juices on top and drizzle with oil. Serve any remaining croutons on the side.



3. Prep ingredients

Thinly slice remaining garlic clove. Pat shrimp dry. Squeeze 2 tablespoons lemon juice into a small bowl.

In a medium bowl, toss shrimp with 1½ teaspoons of the smoked paprika, ¾ teaspoon salt, and a generous grind of pepper.

6. Enjoy!

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